



LUNCH

2 Courses £25 / 3 Courses £30

House Bread & Butters

STARTERS

Goat's Cheese Mousse, Confit Tomato, Watermelon, Black Olive, Avocado, Basil

Charred Mackerel, Textures of Beetroot, Horseradish Jelly, Dill

Pressed Corn Fed Chicken Leg, Shallot, Broccoli, Apricot, Sage

MAIN COURSES

Pink Peppercorn Gnocchi, Spinach, Onion Textures, Truffle

Fillet of Sea Bass, Chorizo Marmalade, King Prawn, Peas, Lemon Verbena

Honey & Soy Pork Fillet, Miso Croquette, Sweet Potato, Tenderstem, Sesame

SIDES

Roast Baby Potatoes, Salsa Verde - £4 / Buttered Hispi Cabbage, Peas - £4
Peach, Feta, Rocket, Lambs Lettuce, Red Onion, Honey Mustard Dressing - £4

DESSERTS

Vanilla Panna Cotta, Peach, Almond, Iced Tea Sorbet

Stracciatella Cheesecake, Banana, Pecan, Coffee

Selection of Artisan Cheeses, Traditional Garnishes (£5 supplement)

Petit Fours